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China, Peoples Republic of

FAIRS Product Specific

Pasteurized and Sterilized Milk: DRAFT FOR COMMENTS

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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Pasteurized and Sterilized Milk (GBXXXX) and should be used a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1]
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website (www.moh.gov.cn). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email (ofsts@fas.usd.gov and roseanne.freese@usda.gov).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email (AgBeijing@fas.usda.gov).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this Standard will be the Hygienic Standard for Pasteurized and Sterilized Milk

BEGIN TRANSLATION

Items noted in the translation of the Hygienic Standard for Pasteurized and Sterilized Milk GBXXXX-200X

Drafting Units of this Standard: Sanitation and Antiepidemic Station of Nanjing City, Sanitation and Antiepidemic Station of Tianjin Municipality, Sanitation and Antiepidemic Station of Nanning city, Sanitation and Antiepidemic Station of Fujian Province, Sanitation and Antiepidemic Station of Chongqing Municipality, Sanitation and Antiepidemic Station of Shanghai Municipality, Sanitation and Antiepidemic Station of Shenzhen City, Sanitation and Antiepidemic Station of Xi'an City and Sanitation and Antiepidemic Station of Beijing Municipality.

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GBXXXX-200X Hygienic Standard for Pasteurized and Sterilized Milk

1. Scope

This Standard includes definitions, product characteristics, food additive use, hygienic requirements for production and processing, labeling, packaging, transportation, storage, and testing methodologies. This standard applies to milk products for direct consumption that are made from fresh milk of cows or sheep or recombined milk using milk powder and milk fat as raw materials. The milk products may or may not be skimmed and may or may not include auxiliary materials. The milk products are sterilized or pasteurized.

2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 191 Labels for Packaging, Storage, and Transportation
GB 2760 Hygienic Standard for Food Additive Use
GB/T 4789.18 Microbiological Inspection of Food Hygiene Inspection for Milk and Dairy Products
GB/T 5009.5 Determination of Protein in Food
GB/T 5009.11 Determination of Total Arsenic and Inorganic Arsenic in Food
GB/T 5009.12 Determination of Lead in Food
GB/T 5009.24 Determination of Aflatoxin M1 and B1 in Food
GB/T 5009.46 Analysis of Hygienic Standard for Milk and Dairy Products
GB 7718 National Standard for Food Labeling
GB 12693 Hygienic Standard for Dairy Factories

3. Definitions

This Standard adopts the following definitions:

3.1 Pasteurized Milk

Milk product available for direct consumption after pasteurization and other sterilizing procedures.

3.1.1. Pasteurized Pure Milk

Product made with milk as a raw material, without any added auxiliary materials.

3.1.2. Pasteurized Flavored Milk

Product made with milk as a main raw material with added auxiliary material.

3.2. Sterilized Milk

Milk product made for direct consumption drinking through sterilization or remaining sterilized and bacteria-free canning.

3.2.1. Sterilized Pure Milk

Product made with milk as a raw material, without any added auxiliary material.

3.2.2. Sterilized Flavored Milk

Product made with milk as a main raw material with added auxiliary material.

4. Composition and Quality Requirements

4.1. Raw Material Requirements

Shall conform to the corresponding standards and relevant regulations.

4.2. Organoleptic Requirements

The organoleptic requirements shall conform to the regulations in Table 1.

Table 1. Organoleptic Requirements

Item	Pasteurized and Sterilized Pure Milk	Pasteurized and Sterilized Flavored Milk
Color	Shall be an even milky white or milky yellow	Possess the intrinsic color of flavored milk
Taste and Smell	Possess the intrinsic taste and smell of milk, without any peculiar smell	Possess the intrinsic taste and smell of milk, without any peculiar smell
Texture	Shall be in even liquid state, free from curds and any visible foreign matter	

4.3. Physical and Chemical Requirements

The physical and chemical requirements shall conform to the regulations in Table 2.

Table 2. Physical and Chemical Requirements

Item	Requirements					
	Pasteurized and Sterilized Pure Milk			Pasteurized and Sterilized Flavored Milk		
	Whole milk	Partly Skimmed	Skimmed	Whole milk	Partly Skimmed	Skimmed
Fat, g/100 g	≥ 3.1	0.5 ~ 3.1	≤ 0.5	≥ 2.5	0.4 ~ 2.5	≤ 0.4
Protein, g/100 g ≥	2.9			2.3		
Non-fat milk solid, g/100 g ≥	8.1			6.5		
Acidity, degrees T						
Cow milk ≤	18			-		
Sheep milk ≤	16			-		
Impurity, mg/kg ≤	2			-		
Lead (Pb), mg/kg ≤	0.05					
Inorganic arsenic, mg/kg ≤	0.05					
Aflatoxin M1, Microg/kg ≤	0.5					

4.4. Veterinary Drugs Residue Requirements

Maximum residue levels of veterinary drugs shall conform to relevant national standards.

4.5. Microbial Quality Requirements

The microbial quality requirements shall conform to regulations specified in Table 3.

Table 3. Microbial Requirements

Item	Requirements	
	Sterilized Milk	Pasteurized Milk
Total bacteria colony number, cfu/g ≤	3×10^4	10
Coliform group, MPN/100 g ≤	90	3
Pathogens (salmonella, staphylococcus, and shigella)	There shall not be any pathogens detected in such products.	

5. Food Additives

5.1. Food additive quality shall conform to corresponding standards and regulations.

5.2. The type and amount of food additives used shall conform to regulation GB2760.

6. Hygienic Requirements for Production and Processing

Hygienic requirements for the production process shall conform to regulation GB12693.

7. Packaging

The packaging container and material shall conform to the corresponding hygienic standards and relevant regulations.

8. Labeling

8.1. Labeling shall conform to regulations in GB7718. The category of products and the protein, fat and non-fat milk solid contents shall be marked.

8.2. Product name shall be indicated as "XXX Sterilized Milk" or "XXX Pasteurized Milk."

8.3. Identification on the outer packing boxes shall conform to regulations in GB191.

8.4. Products with milk powder as a main raw material shall be indicated as "Recombined Milk."

9. Storage and Transportation

9.1. Storage

The product shall be stored in a dry and ventilated place. Product cannot be stored with any poisonous or harmful materials that could influence product quality. Sterilized milk shall be stored at a temperature from 2°C to 6°C.

9.2. Transportation

The product shall be protected from exposure to the sun and rain when transported. Product cannot be transported with poisonous or harmful materials that could influence product quality. Sterilized milk shall be transported with refrigerated vans

10. Testing Methodologies

10.1. Organoleptic Inspection

Determined in accordance with the methods specified in GB/T5009.46.

10.2. Physical and Chemical Inspection

10.2.1. Fat: Determined according to methods specified in GB/T5009.46.

10.2.2. Protein: Determined according to methods specified in GB/T5009.5.

10.2.3. Non-fat milk solid: Determined according to methods specified in GB/T5009.46.

10.2.4. Acidity: Determined according to methods specified in GB/T 5009.46.

10.2.5. Impurity: Determined according to methods specified in GB/T 5009.46.

10.2.6. Inorganic arsenic: Determined according to methods specified in GB/T 5009.11.

10.2.7. Lead: Determined according to methods specified in GB/T5009.12.

10.2.8. Aflatoxin M1: Determined according to methods specified in GB/T5009.24.

10.3 Microbial Inspection

Determined according to methods specified in GB/T4789.18.

END TRANSLATION